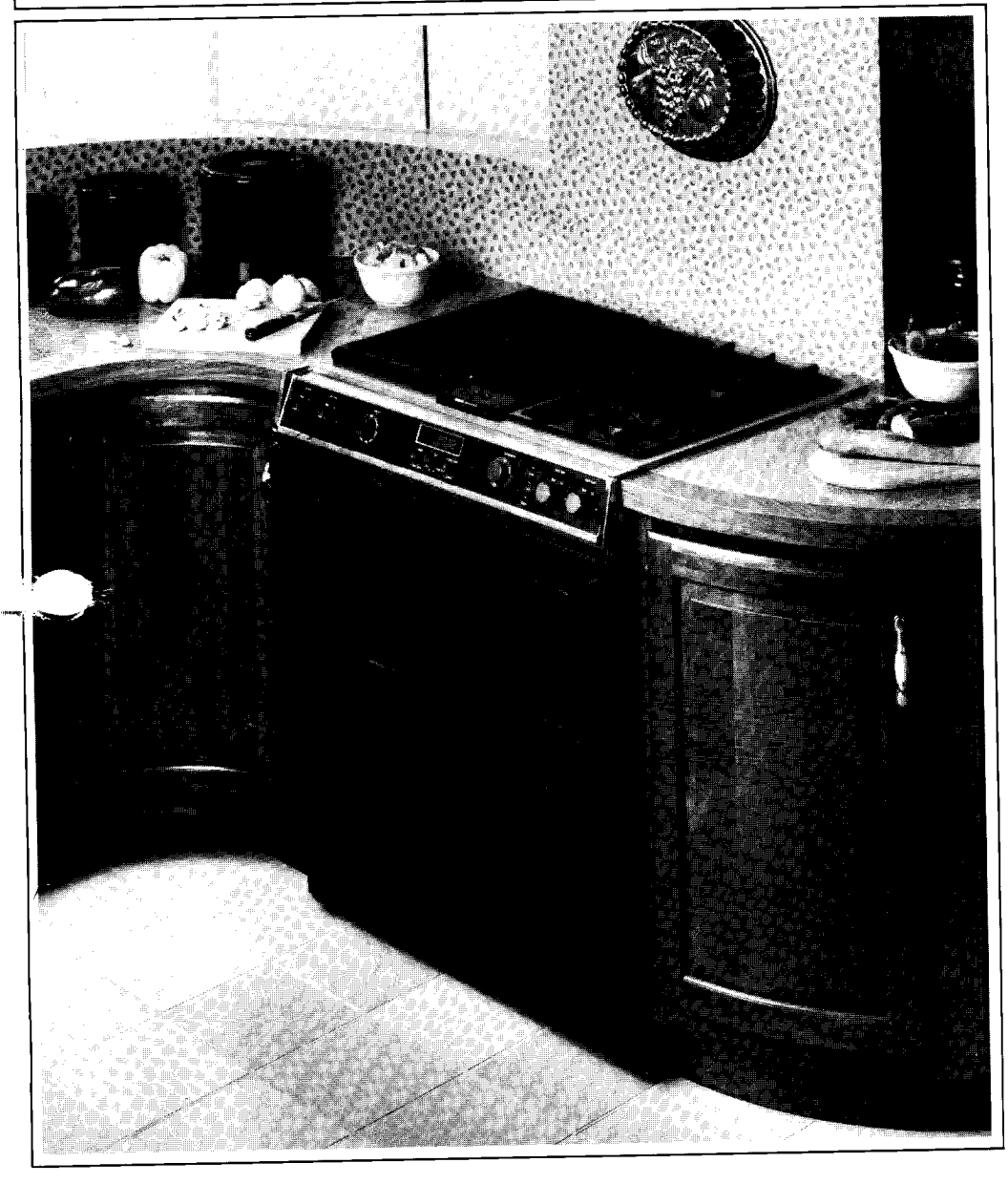
JENN-AIR

Use and Care Manual

Gas-Electric Grill-Range

MODEL SEG196



WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

— Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

— WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance.
- Do not touch any electrical switch; do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

— Installation and service must be performed by a qualified installer, service agency or the gas supplier.

— SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE —

IMPORTANT SAFETY NOTICE AND WARNING

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

Users of this appliance are hereby warned that when the range is engaged in the self-clean cycle, there may be some low level exposure to some of the listed substances, including Carbon Monoxide. Additionally, users are also hereby warned that the burning of gas can result in low-level exposure to some of the listed substances, including benzene, formaldehyde and soot, due primarily to the incomplete combustion of natural gas or liquid petroleum (LP) fuels. Properly adjusted burners will minimize incomplete combustion. Exposure to these substances can be minimized by properly venting the range to the outdoors.

About Your Jenn-Air

Congratulations on your choice of a Jenn-Air Gas-Electric Grill-Range. The indoor grilling of meats, fish or fowl is one of the most attractive and succulent methods of preparing these foods . . . a unique flexibility made possible by Jenn-Air's patented integral ventilation system.

Your Jenn-Air self-cleaning oven combines the best of two cooking methods, convection and radiant bake (conventional) baking or roasting.

The Jenn-Air convection oven is actually a conventional oven that circulates heated air within the oven. As both bake and broil heating elements cycle on and off with the thermostat, a fan keeps the heated air circulating around the food.

The constantly recirculating heated air in the convection oven strips away the layer of cooler air that surrounds food. Consequently, many foods cook more quickly. Distributed heat makes multiple rack cooking possible. Convection roasted meats retain their natural flavor and juiciness with less shrinkage than radiant bake roasting.

In addition to the many exclusive benefits of convection cooking, your Jenn-Air oven is also a fine full featured "bake and broil" oven.

Before you begin cooking with your new grill-range, please take a few minutes to read and become familiar with the instructions in this book. On the following pages you will find a wealth of information regarding all aspects of using your new grill-range. By following the instructions carefully, you will be able to fully enjoy and properly maintain your grill-range and achieve excellent results with the food you prepare.

Should you have any questions about using your Jenn-Air grill-range or need a use and care manual for your cooktop cartridge, write to us. Be sure to provide the model number.

Consumer Relations Department
Jenn-Air Company
3035 Shadeland Avenue
Indianapolis, IN 46226-0901

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SAFETY PRECAUTIONS

Read before operating your range

All appliances — regardless of the manufacturer — have the potential through improper or careless use to create safety problems. Therefore the following safety precautions should be observed:

1. Be sure your appliance is properly installed and grounded by a qualified technician.
2. Never use your appliance for warming or heating the room. This warning is based on safety considerations.
3. Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
4. Wear proper apparel. **Loose-fitting or hanging garments** should never be worn while using the appliance.
5. Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to an authorized Jenn-Air Service Contractor.
6. Do not store combustible materials, gasoline or other flammable vapors and liquid near range. This also applies to aerosol sprays and aerosol spray cans.
7. Do not use water on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher.
8. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not use a towel or other bulky cloth.
9. Select cookware large enough to properly contain food and avoid boil overs or spillovers. This will save on cleaning and prevent hazardous accumulations of food, since heavy splattering or spillovers left on a cooktop **can** ignite. Pan size is especially important in deep fat frying.
10. Never leave cooktop unattended at **Hi** heat settings. Boil over causes smoking and greasy spillovers that may ignite.

11. TYPE OF COOKWARE — Avoid pans that are unstable and easily tipped. In choosing pans, look for easily-grasped handles that will stay cool. Pans that are too heavy when filled with food can also be a hazard. If pan handles twist and cannot be tightened, discard the pan.
12. HANDLES — Always turn pan handles to the side or back of the cooktop — not out into the room where they are easily hit. COOKWARE HANDLES SHOULD BE TURNED INWARD AND NOT EXTEND OVER ADJACENT SURFACE BURNERS to minimize burns, ignition of flammable materials, and spillage due to unintentional contact with the cookware.
13. Glazed cookware — only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed cookpots are suitable for range top surface without breaking due to the sudden change in temperature. Use only such cookware as you know have been approved for this purpose.
14. Always allow hot pans to cool in a safe place out of the reach of small children.
15. If a gas odor is detected, cut off the gas supply to the range. Call your installer or local gas company to have the possible leak checked. **Never use a match or other flame to locate a gas leak.**
16. Keep all controls "OFF" when unit is not in use.
17. Keep vent ducts unobstructed.
18. GREASE — Grease is flammable and should be handled carefully. Never leave any cooking operation unattended. Let fat cool before attempting to handle it. Do not allow grease to collect around the cooktop or in the vents. Wipe up spillovers immediately.
19. If the range is installed near a window, proper precautions should be taken to prevent curtains from blowing over burners creating a FIRE HAZARD.
20. Avoid placing the range in a main "traffic path" or in an isolated location with no counter space nearby. Visualize the oven in use before selecting a location. Remember that open oven doors may block a passageway and create a hazard.
21. Do not use aluminum foil to line aeration tray or burner basin. Restriction of normal air flow may result in unsafe operation.
22. Do not use cookware on the grill section of this appliance.
23. Do not use oven for storage space.

24. CAUTION — Do not store items of interest to children in cabinets above range — children climbing on the range to reach items could be seriously injured.
25. Do not touch grill and surface burner areas, perimeter trim around cooktop or interior surfaces of oven. During and after use, these areas may be hot enough to cause burns. Avoid contact with these areas by clothing or other flammable materials until they have had sufficient time to cool. Other surfaces may become hot enough to cause burns — among these surfaces are the upper door frame and glass, oven vent opening and surfaces near the opening, and the top edge of the control panel.
26. Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
27. Do not heat unopened food containers. Build-up of pressure may cause container to burst and result in injury.
28. Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
29. Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
30. Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
31. Clean only parts listed in this manual and use procedures recommended.
32. CAUTION: BEFORE SELF-CLEANING THE OVEN, REMOVE BROILER PAN, FOOD, AND OTHER UTENSILS.
33. Always remove soiled broiler pan from the broiler compartment after cooking for **grease left in the pan may become hot enough to ignite.**
34. Listen for fan. A fan noise should be heard during the broil and cleaning cycles. If not, call a serviceman before self-cleaning again.
35. Before servicing your appliance, disconnect power to the range at the main fuse or circuit breaker panel *and* at the electrical receptacle.
36. Do not allow aluminum foil or meat probes to contact heating elements.
37. **WARNING:** To reduce the risk of tipping of the appliance, the appliance must be secured by properly installed anti-tip devices. To check if devices are installed properly, remove the access panel and verify that the anti-tip devices are engaged.

39. PREPARED FOOD WARNING: Follow food manufacturer's instructions. If a plastic frozen food container and/or its film cover distorts, warps or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.
40. This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this manual Do not use eyelid covers for the surface units, stovetop grills, or add-on convection systems. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance
41. Flame size should be adjusted so it does not extend beyond the edge of the cookware. This instruction is based on safety consideration.

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How a Surface Burner Works

When the surface burner valve is turned on, gas enters the mixer tube and mixes with air. This air and gas mixture flows to the burner head and is lighted by a spark from the solid state igniter.

A properly adjusted burner with clean ports will light within a few seconds. The cone-shaped flame will be clear blue in color with a clearly defined inner cone. There should be no trace of yellow in the flame. A yellow flame indicates an improper mixture of air and gas. This wastes fuel so have a serviceman adjust the air and gas mixture by adjusting the air shutter if a yellow flame ever occurs.

The variable surface controls for the surface burners and grill burner provide flexibility in heat setting selection.

How to Operate in the Event of a Power Failure

Surface Burners

In case of prolonged power failure, you can manually light the surface burner by holding a lighted match near the burner ports and slowly turning the control knob counterclockwise (after depressing) until the gas ignites. There is no fan so smoke and condensation can gather.

rill

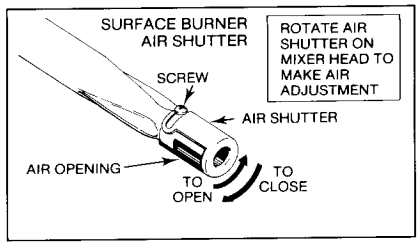
IN CASE OF POWER FAILURE, DO NOT USE GRILL. VENTILATION SYSTEM WILL NOT OPERATE.

IF THE VENTILATION SYSTEM IS INOPERABLE FOR ANY REASON, DO NOT OPERATE GRILL.

Air Shutter Adjustment

To adjust surface burner air shutters:

Loosen fastening screw with a phillips screw driver and rotate air shutter to increase or decrease the size of the air opening. As the shutter is turned observe change in flame appearance. Adjustment is satisfactory when a clearly defined, even blue flame results at the **Hi** flame setting. After adjustment, tighten screw.

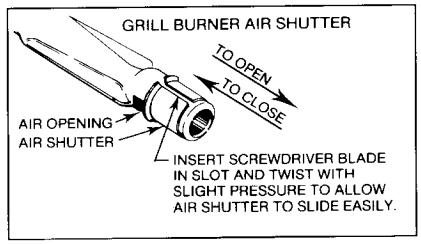


To adjust grill burner air shutters:

The left hand air shutter controls the rear half of the grill burner. The right hand shutter controls the front half.

Slide air shutter backward or forward to increase or decrease the size of the air opening. Air shutters fit snugly on the grill burner, so a screwdriver blade may be required to make this adjustment. Observe change in flame appearance as the air shutter is moved. Adjustment is satisfactory when a clearly defined, even blue flame results at the **Hi** flame setting. The snug fit of the air shutter assures it will remain positioned correctly.

On any burner, closing the air shutter too far will cause the flame to become soft and yellow tipped. Opening the air shutter too wide will cause the flame to blow away from the burner ports. Proper adjustment will produce a sharp, clearly defined, even, blue flame.


GRILL BURNER AIR SHUTTER
TO OPEN
TO CLOSE
AIR OPENING
AIR SHUTTER
INSERT SCREWDRIVER BLADE IN SLOT AND TWIST WITH SLIGHT PRESSURE TO ALLOW AIR SHUTTER TO SLIDE EASILY.

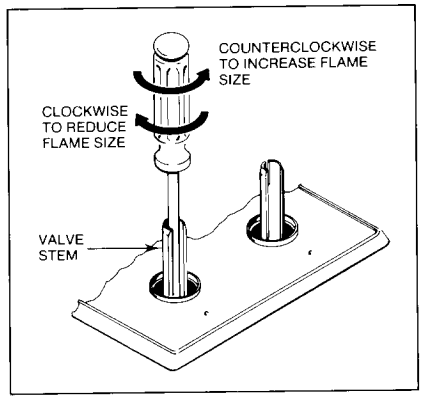
Lo Flame Adjustment

This appliance has been shipped from the factory with **Lo** and **Med** flame settings adjusted for use with natural gas and average installations. There is a wide variety of conditions caused by altitude and gas mixtures controlled by utility companies, which will vary and affect the gas flame and performance. Adjustments should be made at time of installation. If conditions change, follow the procedures outlined to adjust the **Lo** setting.

To adjust the Lo setting:

1. Light burner and set control knob for low flame.
2. Remove control knob from valve stem.

   CAUTION:
   Never use a metal blade to pry knob off. If knob cannot be easily removed, tuck the folds of a cloth dishtowel under the knob skirt and pull the towel upward with steady, even pressure.
3. Insert a slender, thin-blade screwdriver into the recess at center of valve stem and engage blade with slot in adjusting screw.
4. Turn center stem adjusting screw slightly to set flame size. **Note:** Turn clockwise to reduce or counterclockwise to increase flame size.
5. Replace control knob when adjustment is completed.

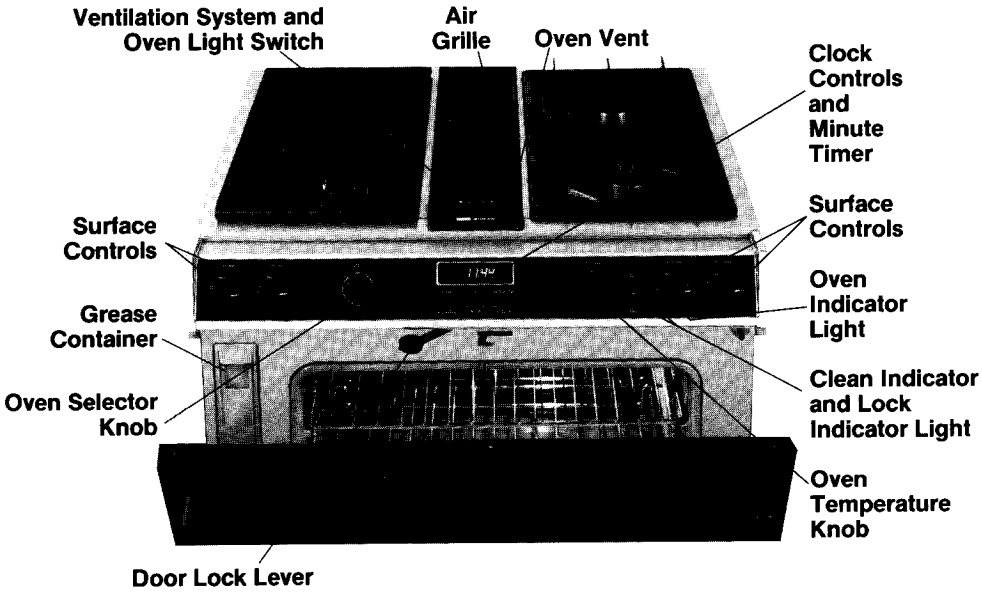


Proper adjustment will produce a stable, steady blue flame of minimum size. The final adjustment should be checked by turning knob from **Hi** to **Lo** several times without extinguishing the flame.

This adjustment, at the **Lo** setting, will automatically provide the proper flame size at **Med** setting.

Cooktop and Grill Operation

Cooktop and Grill Controls



Ventilation System and Oven Light Switch

- Use to turn on ventilation system or oven light manually. (See page 13.)

Surface Controls

- Use to provide variable heat to cooktop surface burners or grill burner. (See page 14.)

Clock Controls and Minute Timer

- Features time of day, MINUTE TIMER and oven clock controls. (See pages 26 and 27.)

Grease Container

- Collects grease when grilling or using griddle or spillovers when using surface burner accessory. (See page 21.)

NOTE: For information on oven controls, see page 24.

Ventilation System

The built-in ventilation system removes cooking vapors, odors and smoke from foods prepared on the cooktop, grill and grill accessories.

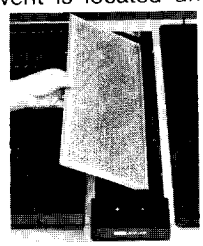
Regular use of this system will insure a more comfortable and less humid kitchen which is free of heavy cooking odors and fumes that normally create a frequent need for cleaning and redecorating.

Using the Ventilation System

- To operate the ventilation system manually, push the three position VENTILATION AND OVEN LIGHT SWITCH located in front of the air grille toward the fan symbol. To turn the fan off, push the switch to the middle position. If the switch is pushed toward the light symbol, the oven light will be turned on.
- The ventilation system will operate *automatically* when the grill burner is in use.
- The fan can be used to remove strong odors from the kitchen as when chopping onions near the fan.

Cleaning the Ventilation System

Air Grille: The air grille lifts off easily. Wipe clean or wash in sink with mild household detergents. May be cleaned in dishwasher. NOTE: The oven vent is located under the grille. When using or cleaning the oven, hot and moist air may be noticed in this area. Be careful not to spill anything into this vent.



Filter: Turn off ventilation system before removing. The filter is a permanent type and should be cleaned when soiled. Clean in sink with warm water and liquid dishwashing detergent or in dishwasher.

IMPORTANT: Filter should always be placed at an angle. As you face the front of the range, the top of the filter should rest against the left side of the vent opening and the bottom of the filter should rest against the right side of the ventilation chamber at the bottom. *DO NOT OPERATE SYSTEM WITHOUT FILTER.*

Ventilation Chamber: This area, which houses the filter, should be cleaned in the event of spills or whenever it becomes coated with a film of grease. May be cleaned with paper towel, damp cloth or sponge and mild household detergent.

Surface Controls

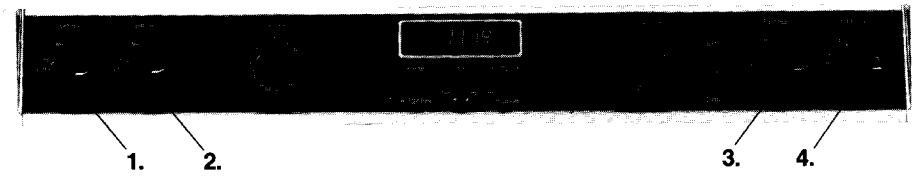
To Set Controls

- Since the controls are a push-turn type, they must be pushed down before turning. To set (from the OFF position), push down on control knob and immediately turn counterclockwise to the **LITE** position until burner ignites. After ignition, turn knob clockwise to desired setting.
- Igniter will continue to spark until knob is turned clockwise back to or past **Hi** position on knob.

Control Locations

1. Left rear surface burner or grill
2. Left front surface burner or grill
3. Right rear surface burner
4. Right front surface burner

NOTE: When using an AG200 surface burner assembly with control locations #1 and #2, the control knob may be turned to a position lower than the **Lo** setting. (The **Lo** detent is set for the grill burner.)



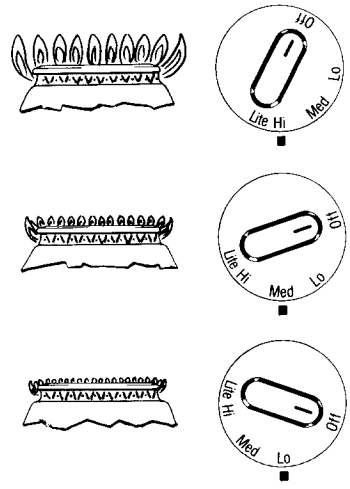
Suggested Control Settings for Surface Burners

The size and type of cookware and the amount and type of food being cooke will influence the setting needed for best cooking results. The setting indicated should serve as a guide while you become familiar with your cooktop.

Use the **Hi** flame setting to quickly bring foods to a boil or to begin a cooking operation. Then reduce to a lower setting to continue cooking. *Never leave food unattended over a* **Hi** *flame setting.*

Med setting is used to continue a cooking operation. Food will not cook any faster when a **Hi** flame setting is used than that needed to maintain a gentle boil. Remember, water boils at the same temperature whether boiling gently or vigorously.

Use **Lo** setting to keep food at serving temperatures without further cooking. You may find that some cooking may take place if the cookware is covered.



Cookware Selection

Size of Cookware

Flame size should be adjusted so it does not extend beyond the edge of the cookware. This instruction is based on safety considerations. Adjusting the size of the flame to fit the size of the cookware also helps to save fuel.

CAUTION: Leave a minimum of 1½" between side of pan and surrounding surfaces, such as countertop backsplash or side walls, to allow heat to escape and avoid possible damage to these areas.

Cookware Materials

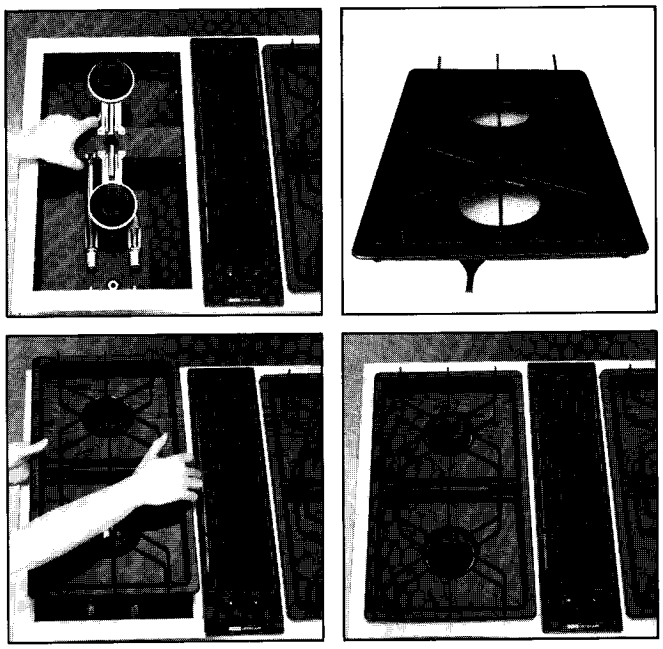
Stainless steel, porcelain enamelware, glass, and glass ceramic cookware designed for surface cooking usually heat slowly and conduct heat poorly when a large flame size is used. Turn the knob to adjust the flame size to extend only halfway between center and edge of the cookware bottom for better cooking results. Aluminum cookware conducts heat more evenly; therefore, a slightly larger flame size can be used. The flame can be adjusted so it comes to the edge of the cookware. The flame should NEVER be adjusted so that it extends beyond the bottom of the cookware.

Covered Cookware

If the cookware is covered, less fuel will be needed; therefore, a lower flame size can be used.

NOTE: Food will not cook any faster when more than the amount of heat needed to maintain a gentle boil is used.

Surface Burner Module



To Install Burner Module

1. Be sure control knobs are turned off.
2. If the grill burner and grill grates are in place, remove before installing a surface burner module. Clean burner basin of any grease accumulation. (See page 21 fc cleaning recommendations.)
3. Position the burner assembly with the mixer tube openings toward the orifices. Slide the burner assembly toward the orifices until opening for igniter is over the igniter. Lower into place until side openings are resting on the burner supports and igniter is centered between the two flash tubes.
4. Install the aeration tray by inserting the prong at the end of the pan into the opening in the end of the burner basin. Lower the opposite end into the range top.

To Remove Burner Module

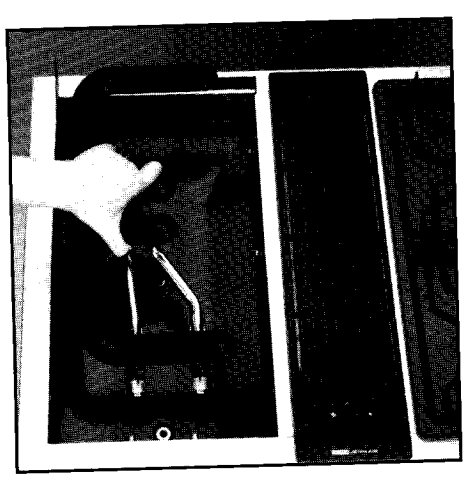
1. Control knobs should be in the OFF position and the range top should be cool.
2. Remove the aeration tray by lifting up the front end on the right side (back end on the left side) until the top clears the opening of the range top by about 5 inches.
3. Hold aeration tray by the sides and slide away to remove the prong from the opening and clear the surface burners.
4. Lift up on the sides of the surface burner assembly bracket about 2 inches. Slide away from the orifices.
5. A storage tray, Model AG350, is available and can be used for storing a surface burner module.

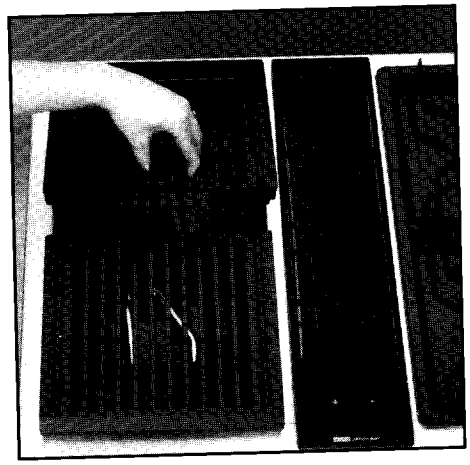
Note: Optional surface burner assembly, Model AG200, can replace the grill burner assembly. Model AG200 air shutters have been adjusted for compatibility on the left side.

Note: Do not disassemble the surface burner assembly.

Grilling

The grill consists of two black grill grates and a grill burner. Note: only install the grill on the left side of your range.





To Install Grill Module

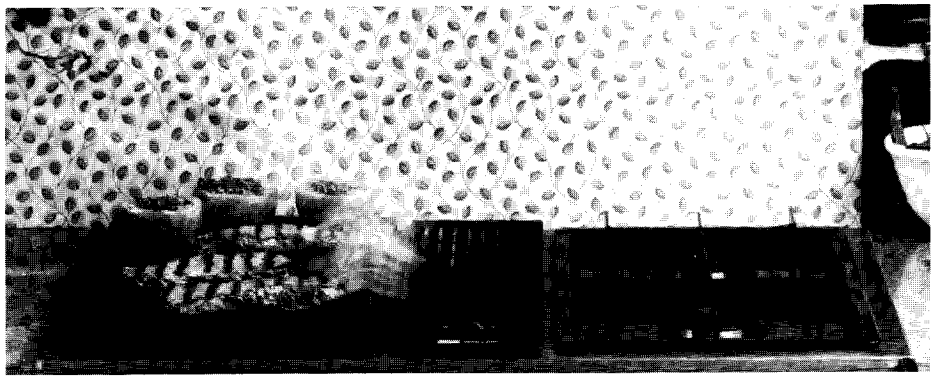
1. Before installing grill components, be certain control knobs are in the OFF position.
2. Position the grill burner with mixer tube openings towards the orifices. Slide the burner towards the orifices until igniter is in between front and rear grill sections. Lower into place until side openings are resting on the burner support pins.
3. Place the grill grates on the top of the range top.

Note: Before using the grill for the first time, heat the E-ven Heat™ grill burner to remove the black protective shipping coating. Heat the grill on **Hi** for 10 minutes and use the vent system to remove any additional smoke during cooling. When the E-ven Heat grill burner is a dull black, it is ready to use.

To Remove Grill Module

1. Remove grill components once they are cool. Be sure control knobs are in the OFF position.
2. Remove grill grates.
3. Remove grill burner.

Using the Grill



- Before the first use, wash your new grill grates in hot soapy water, rinse and dry. Then "season" the surface by wiping on a thin coating of cooking oil. Remove excess oil by wiping again with another paper towel. This procedure should be repeated after cleaning in the dishwasher since the detergent may remove seasoning.
- Seasoning prior to each use is NOT necessary. However anytime a sugar-based marinade (for example, barbecue sauce) is going to be used, the grates should be "seasoned" prior to reheating.
- *Use nonmetallic spatulas or utensils to prevent damaging the Excalibur® grill grate finish.*
- Preheat grill on **Hi** setting for 5 minutes. Preheating improves the flavor and appearance of meats and quickly sears the meat to help retain the juices.
- *Excessive amounts of fat should be trimmed from meats.* Some fat is necessary to produce the smoke needed for that smoked, "outdoor" flavor. However, excessive fat can create cleaning and flare-up problems.
- Excessive flare-ups indicate that either the grill interior needs to be cleaned or that excessive amounts of fat are in the meat or the meat was not properly trimmed.
- Grease drippings will occasionally ignite to produce harmless puffs of flame for a second or two. This is a normal part of the cooking process.
- **NEVER LEAVE GRILL UNATTENDED DURING GRILL OPERATION.**

Should sustained flare-up occur:

1. Turn on FAN manually.
2. Immediately turn grill heat control knob to OFF position.
3. Remove meat from grill.

IMPORTANT

- Do not use aluminum foil inside the grill area.
- Do not use charcoal or wood chips in the grill area.
- Do not allow burner basin to become overloaded with grease. *Clean after each use.*
- Do not cover grates completely with meat. Leave air space between each steak, etc. to allow proper ventilation as well as prevent flare-ups.

Grill Guide

Preheat grill on **Hi,** 5 or 10 minutes, for best flavor.

Type	Setting	Cooking Time	Procedure
Steak (½ - ¾") Rare Medium Well Steak (1 - 1½") Rare Medium Well Hamburgers (½ - ⅝")	 Hi Hi Hi Hi Hi Hi Med	 6 to 10 minutes 10 to 16 minutes 12 to 24 minutes 14 to 24 minutes 18 to 30 minutes 24 to 34 minutes 20 to 25 minutes	 Turn after 3 to 5 minutes. Turn after 5 to 8 minutes. Turn after 6 to 12 minutes. Turn after 7 to 12 minutes. Turn after 9 to 15 minutes. Turn after 12 to 17 minutes. Turn after half the time
Pork Chops Fully-cooked Smoked Pork Chops Ham Slices Pork Ribs Fully-cooked Sausages Hot Dogs, Brats, Polish Fresh Sausage Links Patties (3-inch diameter) Italian Sausage	Med Med Med Med Hi HI Med Med Med	20 to 30 minutes 10 to 15 minutes 15 to 20 minutes 50 to 65 minutes 7 to 12 minutes 13 to 16 minutes 15 to 25 minutes 15 to 20 minutes 25 to 30 minutes	Turn occasionally. Turn once. Glaze if desired. Turn after half the time. Turn occasionally. Brush with barbecue sauce during last 15 minutes. Turn once. Turn occasionally. Turn occasionally. Turn after half the time. Pierce casing with a fork. Turn once.
Lamb Chops	Hi	20 to 30 minutes	Turn occasionally. Brush with glaze, if desired.
Chicken Pieces: Bone-in Boneless Breasts Wings Cornish Hen (halved)	 Med Med Med Med	 35 to 50 minutes 25 to 35 minutes 25 to 35 minutes 35 to 45 minutes	 Turn occasionally. Turn occasionally. Turn occasionally. Turn occasionally.
Fish Small, Whole (1") Salmon Steaks (1") Fillets (½") (with skin on) Lobster Tails (½ lb. uncooked) Shrimp (skewered - uncooked)	 Med Med Med Med Med	 15 to 20 minutes 20 to 25 minutes 10 to 15 minutes 30 to 35 minutes 10 to 20 minutes	 Brush with butter. Turn after half the time. Brush with butter. Turn after half the time. Start skin side down. Brush with butter. Turn after half the time. Brush with butter. Turn occasionally. Turn and brush with butter or marinade frequently.
Garlic Bread Hot Dog, Hamburger Buns	Med Med	4 to 6 minutes 1 to 2 minutes	Turn after half the time. Turn after half the time.

Grilling Tips

With your Jenn-Air grill literally any food you've considered "at its best" when prepared outdoors can now be prepared indoors with great flavor and less fuss.

The following suggestions are good rules to follow and will increase your enjoyment of the equipment.

- Be sure to follow directions on page 18 for using the grill.
- Suggested cooking times and control settings are *approximate* due to variations in meats. Experience will quickly indicate cooking times as well as which settings work best.
- For best results, buy top grade meat.
- Score fat on edges of steak, but do not cut into meat, to prevent curling while cooking.
- For the attractive "branded" look on steaks, be sure grill is preheated. Allow one side of meat to cook to desired doneness, or until juices appear on the top surface, before turning. It takes fewer minutes to cook the second side. Turn steaks and hamburgers just once. Manipulating food causes loss of juices.
- When basting meats or applying sauces to foods, remember that excessive amounts wind up inside your grill and do not improve the food flavor. Apply sauces during the last 15 to 20 minutes of cooking time unless recipe specifies otherwise. Plus, anytime a sugar-based marinade (for example, barbecue sauce) is going to be used, the grates should be "seasoned" prior to preheating (see page 18).
- There are many meat marinades which will help tenderize less expensive cuts of meat for cooking on the grill.
- Certain foods, such as poultry and non-oily fish, may need some extra fat. Brush with oil or melted butter occasionally while grilling.
- Use tongs with long handles or spatulas for turning meats. Do not use forks as these pierce the meat, allowing juices to be lost.
- To help retain meat juices, salt after turning meat or after cooking is completed.

Cleaning the Grill

Grill Grates: These are made from cast aluminum which are coated with the Excalibur® nonstick finish.

- After the grill grates have cooled, wipe off grates with a paper towel. Wash cool grates (DO NOT IMMERSE HOT GRILL GRATES IN WATER) with soap or detergent in hot water in the sink or wash them in the dishwasher. Be sure to remove all food residue before cooking on the grill grates again.
- Remove stubborn spots with a plastic mesh puff or pad. For best results, use only those cleaning products which state they are recommended for use when cleaning nonstick surfaces.
- If grates were washed in the dishwasher, season with oil prior to grilling.
- *Do not use metal brushes or abrasive scouring pads or other scrubbers intended to clean outdoor charcoal grills.* These will remove the finish as well as scratch the grates. *Do not clean in the self-cleaning oven or use oven cleaners on the grates.*

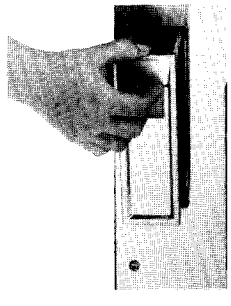
Grill Burner: The *grill burner should be cleaned after each use.* It can be cleaned with a soapy S.O.S. pad or in the dishwasher. Rinse and dry thoroughly before using again. For heavy soil, burner should be cleaned first with a soapy S.O.S. pad, rinsed and dried. Then it can be cleaned in a self-clean oven for 2 hours.

Note: Check to be sure all ports are open. To open clogged ports, insert a toothpick directly into each port.

Porcelain Burner Basin: This area should be cleaned after each use of the grill.

- To remove light soil, clean area with soapy water or spray with cleansers such as 409 or Grease Relief. For easier clean-up, lay paper towels in grill basin, spray with a household cleanser, and soak for at least a half-hour or longer.
- To remove moderate soil, scrub with Comet, Bon Ami, a soft scrub cleanser or plastic scrubber.
- To remove stubborn soil, spray with an oven cleaner such as Easy-Off; let soak overnight, wipe clean, rinse and dry.

Grease Container: This container collects grease and other liquids created while grilling or using some of the accessories; or spillovers while using the surface burner accessory. Empty when grease is noticeable through container window.



- Check the container periodically to prevent grease from spilling over. If this should happen, the grease will flow over the front of the container thus alerting you to empty the container. The container is made from polypropylene and can be washed in hot, soapy water. A few tablespoons of dishwashing liquid and water added to a clean container will make it easier to empty when full. May be washed in dishwasher.

Cleaning Other Parts of Your Range

Control Knobs

The knobs on the control panel can be removed with the controls in the OFF position. Pull each knob straight from the shaft. Wash knobs in warm soapy water or dishwasher; do not use abrasive cleansers or materials. To replace each knob, match flat part of knob opening with the flat of the shaft, *returning in OFF position.*

IMPORTANT: Never use a metal blade to pry knob off. If knob cannot be easily removed, tuck the folds of a cloth dishtowel under the knob skirt and pull the towel upward with steady, even pressure.

Control Dial Area

Use mild cleansers, such as soapy water, glass cleaners or mild liquid sprays, such as 409. Wipe with sponge, damp cloth or paper towel. *Do not scrub with S.O.S. pads or abrasive cleansers.*

Clock Control Surface

Wipe with paper towels dampened with soapy water or glass cleaner. *Do not scrub with S.O.S. pads or abrasive cleansers.*

Igniters

- It is important to keep igniter port openings on burners clear and free of obstructions to avoid ignition failure and possible gas buildup. If the port openings are blocked, use a toothpick to remove food particles.
- The igniter cap and stem can be cleaned with warm soapy water and a plastic scrubber. The wire electrode inside the cap can be cleaned with a small brush. Rinse and dry.

Surface Burner Assembly

The surface burner assembly can be cleaned with mild detergents and a plastic scrubber, or washed in the dishwasher. To prevent scratching the burner heads, do not use abrasive cleansers or scrubbing pads. Do *NOT* clean in a self-clean oven.

Note: Check to be sure all ports are open. To open clogged ports, insert a toothpick directly into each port.

Glass on the Oven Door Front

Use any suitable glass cleaner or soapy water.

Oven Door Trim

Slightly dampen a cloth or paper towel with a nonabrasive cleanser, such as Bon Ami, soapy water or glass cleaner. Do not use excessive amounts of water or allow water to run down through the air vents in the door since this will cause streaks which will be visible through the glass door.

Stainless Steel Areas

The top of the range (the trim area around the burner basin areas), is made of stainless steel.

- To clean light soil, wipe with soapy cloth or nonabrasive cleanser, such as Soft Scrub. Rinse, buff with soft cloth; polish with glass cleaner if necessary.
- To clean moderate soil or discoloration of the surface (excessive heat will cause a golden discoloration), clean with Zud, Bar Keepers Friend, or Luneta (Jenn-Air Model A912, Part No. 712191). With a sponge or cloth, rub cleanser with the grain to avoid streaking the surface. Rinse well, buff dry; polish with a glass cleaner if necessary to remove cleanser residue and smudge marks.
- Heavy soil, such as burned on food soil, can be removed by first cleaning as per the instructions for moderate soil. Stubborn stains can be removed with a damp Scotch-Brite scour-pad; rub evenly with the grain to avoid streaking the surface. Rinse well, buff with dry cloth; polish with glass cleaner if necessary to remove cleanser residue and smudge marks. Scotch-Brite is also useful in buffing and removing minor scratches.
- Stubborn food stains may also be removed by spraying with Easy-Off oven cleaner. Allow to set overnight, then rinse. If stains remain, clean with recommended cleansers such as Zud, Luneta (Jenn-Air Model A912, Part No. 712191), or Scotch-Brite scour-pad. **CAUTION:** When using Easy-Off, avoid spraying areas other than the stainless steel such as the air grille, control knob area, areas around cooktop. *Immediately wipe up any spray from these areas with a damp cloth.* Read the manufacturer's precautions on using oven cleaners. The caustic materials in these products will discolor materials such as aluminum, brushed or chrome plate. Hint: Easy-Off can be used to clean the porcelain burner basin area.

Oven Operation

Oven Controls (pictured on page 12)

Ventilation System and Oven Light Switch

- The oven light automatically comes on whenever the oven door is opened. When the door is closed, the oven light may be turned on by pushing the three position switch toward the light symbol. To turn oven light off, push switch to the middle position. Light cannot be turned on during the self-cleaning process. If the switch is pushed toward the fan symbol, the ventilation system will be turned on.

Clean Indicator Light

- Indicates when all controls have been properly set for the self-cleaning process. Light will remain on during the entire cleaning process and until the timer has advanced through the set cleaning time.

Lock Indicator Light

- Will glow after the oven door has been automatically locked (after the oven temperature is over 550°F). *Door cannot be opened until oven temperature drops below 550°F and the lock indicator light goes off.*

Selector Knob

- This knob controls the oven operation. To operate the oven, turn to desired setting and turn TEMPERATURE knob to desired setting.

The settings are:

OFF	The oven will not operate when knob is on this setting. Keep knob on this position when oven is not is use.
BAKE	Use for radiant bake (conventional) baking or roasting. (See pages 30, 32 and 35.)
TIME BAKE	Use with clock controls for automatically starting and stopping oven when baking or roasting in the radiant bake oven. (See pages 28-29.)
CONVECT	Use for convection baking or roasting. (See pages 31-37.)
TIME CONVECT	Use with clock controls for automatically starting and stopping oven when baking or roasting in the convection oven. (See pages 28-29.)
BROIL	Use for top browning or oven broiling of foods. (See pages 38-39.)
CLEAN	Use for self-cleaning process. (See pages 40-45.)

Door Lock Lever

- Use to lock oven for self-cleaning process. (Can only be locked when temperature knob is on CLEAN setting.)

Oven Indicator Light

- Indicates when oven is turned to an operating position other than the CLEAN setting. Light will glow until the desired temperature is reached. It will cycle on and off as this temperature is maintained during cooking.

Temperature Knob

- Use to set oven temperature. Be sure the indicator line is in line with the exact temperature desired. This knob is used with all oven operation settings noted on the SELECTOR knob.

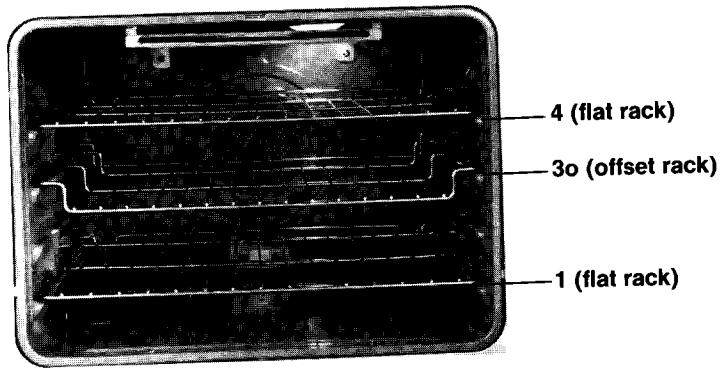
Oven Operation
Baking or Roasting

1. Locate oven racks on proper rack positions.
2. Turn TEMPERATURE knob to desired temperature.
3. Turn SELECTOR knob to BAKE or CONVECT setting. When the OVEN INDICATOR LIGHT cycles off, the oven is preheated to the selected temperature. Place the food in the oven. The OVEN INDICATOR LIGHT will cycle on and off throughout the baking process. *Preheat only when necessary.* Refer to baking and roasting sections as to when preheating is recommended.
4. After baking, turn both TEMPERATURE and SELECTOR knobs to OFF position.

Rack Positions

The rack positions noted are generally recommended for the best browning results and most efficient cooking times. For many food items, excellent results can be achieved *when using one of several different rack positions.* Refer to baking and roasting sections for recommendations for specific foods.

Different Racks:
Two flat racks and one offset rack were packaged with your oven. The use of the offset rack is denoted in the list below and the charts as an "o" after the rack number.



Use Rack Position #1:
Large cuts of meat and large poultry, angel food cake, loaves of bread, custard pie, dessert souffle.

Use Rack Position #2o (offset rack on #2):
Roasting small cuts of meat, loaves of bread, angel food cake.

Use Rack Position #2:
Roasting small cuts of meat, cakes (tube, bundt or layer), frozen fruit pie, pie shell, large casseroles.

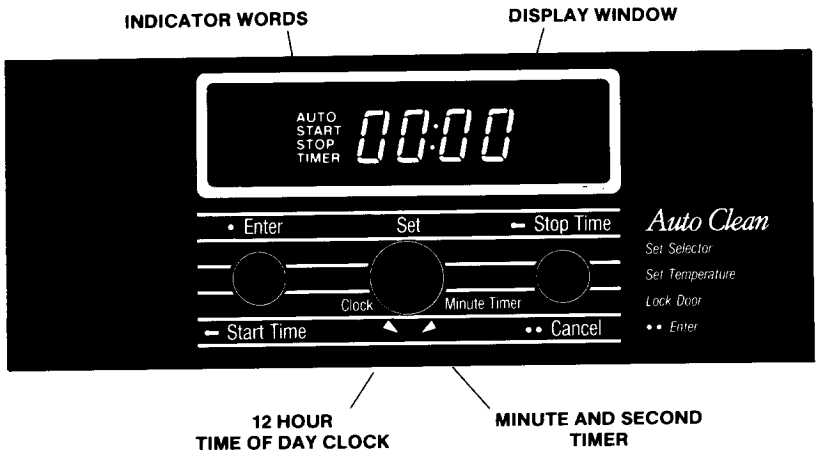
Use Rack Position #3o (offset rack on #3):
Most baked goods on cookie sheets, frozen convenience foods, fresh fruit pie, cream pie, layer cakes, main dish souffle.

Use Rack Position #3:
Most baked goods on cookie sheets, cakes (sheet and layer).

Use Rack Position #4o (offset rack on #4):
Most broiling.

Multiple Rack Cooking:
Two rack, use #2o and #4. Three racks, use #1, #3o, and #4.

Clock Controls



KEY: • **Dot means to push.**
– **Dash means to hold.**

Clock Setting

IMPORTANT: The clock is a 12 hour clock. When oven is first supplied power or power is interrupted, the display will show "00:00".

To set time of day on clock:

1. Turn SET dial counterclockwise until the word TIME appears in the Display Window.

   Then, turn the SET dial in either direction until the correct time appears in window.

2. Push ENTER button.

To change time of day set on clock: Repeat above sequence.

To check time of day when timer is in use: Push ENTER button. Time of day will be displayed briefly, then display will return to timer function.

Minute Timer

IMPORTANT: This interval timer can be used to remind you when a period, up to 99 minutes and 00 seconds, expires. It can be used independently of any other oven activity and can be set while another oven function is operating. *The timer does not control the oven.*

To set MINUTE TIMER:

1. Turn SET dial clockwise until desired number of minutes and seconds appear in the Display Window.

   EXAMPLE: Turn the dial to 5 for 5 seconds or to 5:00 for 5 minutes.

   IMPORTANT: *This is the only function where time entered is in minutes and seconds.* Minutes are to the left of colon and seconds to right of colon.

5 SECONDS

5 MINUTES

DISPLAY

2. Push ENTER button.

   The indicator word TIMER will remain in Display Window during countdown. Countdown will have display precedence over anything else programmed, such as TIME BAKE. At end of time set, the indicator word TIMER will blink and timer will beep. Beeping will continue every 10 seconds for 15 minutes unless the CANCEL button is pushed *once*. After CANCEL button is pushed, Display will return to time of day or whatever is programmed on control panel.

To cancel MINUTE TIMER: Push CANCEL button *once*. Pushing CANCEL button twice will cancel *all* programming (time bake or self-clean).

Clock-Controlled Baking or Roasting

To set oven to start immediately and shut off automatically:

1. Turn SELECTOR knob to TIME BAKE or TIME CONVECT.
2. Turn TEMPERATURE knob to desired temperature.
3. Hold in STOP TIME button until the indicator words STOP TIME appear in Display Window.
4. Turn SET dial to time you want food to stop cooking.

   EXAMPLE: If time of day is one o'clock and the roast needs to cook for 3 hours, the stop time would be four o'clock.

TIME OF DAY

DISPLAY

STOP TIME

5. Push ENTER button to enter stop time.

   The indicator word AUTO will appear in the Display Window and oven will start heating. The oven indicator light will glow until the desired temperature is reached.

   When stop time is reached, the oven shuts off and the indicator word AUTO will begin to blink and timer will beep. Beeping will continue every 10 seconds for 15 minutes unless the CANCEL button is pushed twice.

To set oven to start at future time and shut off automatically:

1. Turn SELECTOR knob to TIME BAKE or TIME CONVECT.
2. Turn TEMPERATURE knob to desired temperature.
3. Hold in START TIME button until the indicator words START TIME appear in Display Window.
4. Turn SET dial to time you wish food to start cooking.

   EXAMPLE: If time of day is 11:30 and the roast needs to start cooking at one o'clock, turn dial until numbers 1:00 appear in display.

TIME OF DAY

DISPLAY

START TIME

5. Push ENTER button to enter start time.

   The indicator words STOP TIME will appear in Display Window as a reminder to set STOP TIME.

6. Turn SET dial to time you want food to stop cooking.

   EXAMPLE: If start time is one o'clock and the roast needs to cook for 3 hours, the stop time would be four o'clock.

START TIME

DISPLAY

STOP TIME

7. Push ENTER button to enter stop time.

   The indicator word AUTO will blink in the Display Window. When start time is reached, the indicator word AUTO will remain in Display Window. The oven indicator light will glow until the desired temperature is reached.

   When stop time is reached, the oven shuts off and the indicator word AUTO will begin to blink and timer will beep. Beeping will continue every 10 seconds for 15 minutes unless the CANCEL button is pushed twice.

To check START TIME before Cooking begins: Hold in START TIME button until the words START TIME appear in the Display Window. The start time will be displayed briefly, then Display will return to time of day.

To change START TIME before cooking begins:

1. Hold in START TIME button until the words START TIME appear in the Display Window.

2. Turn SET dial to desired time.

3. Push ENTER button *twice* to enter new start time and stop time previously programmed.

To check STOP TIME: Hold in STOP TIME button until the words STOP TIME appear in the Display Window. The stop time will be displayed briefly, then Display will return to on-going program.

To change STOP TIME:

1. Hold in STOP TIME button until the words STOP TIME appear in the Display Window.

2. Turn SET dial to desired time.

3. Push ENTER button to enter stop time.

To Cancel function programmed: Push CANCEL button twice to cancel function, during programmed time or after time has expired.

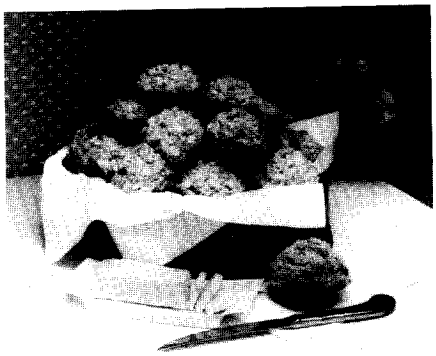
NOTE: After clock-controlled baking, turn SELECTOR and TEMPERATURE knobs to OFF position.

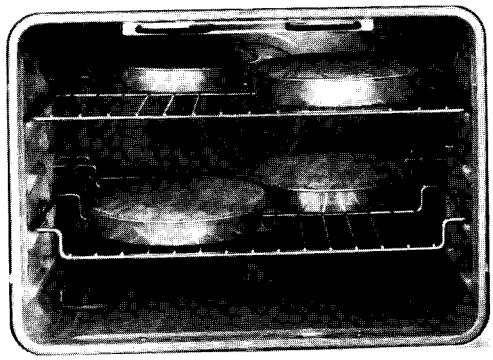
NOTE: Since food continues to cook if left in the oven, it is suggested that the clock controls be used primarily to start the oven when no one is in the kitchen. Provisions should be made to have the food removed as soon as the signal has sounded.

NOTE: If more than 7 seconds elapses between holding in START TIME button or STOP TIME button and turning the SET dial, the display window will automatically return to on-going program.

NOTE: If more than 1 minute elapses between turning SET dial to a new time and entering new START TIME *and* STOP TIME, the entire program will be cancelled and display will return to time of day clock.

Baking





General Baking Recommendations

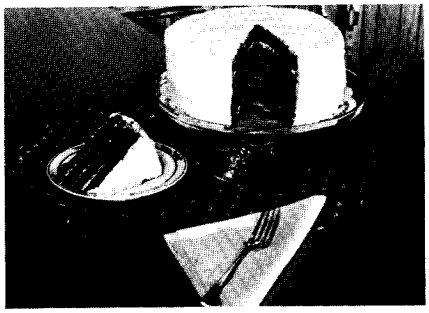
- When cooking foods for the first time in your new oven, use recipe cooking times and temperatures as a guide.
- Use tested recipes from reliable sources.
- Preheat the oven only when necessary. For baked foods that rise and for richer browning, a preheated oven is better. Casseroles can be started in a cold oven. Preheating takes from 5 to 9 minutes; place food in oven after OVEN INDICATOR LIGHT cycles off.
- Arrange oven racks before turning on oven. Follow suggested rack positions on page 25 and in the various baking charts.
- Allow about 1 to 1½ inches of space between the oven side walls and pans to allow proper air circulation.
- When baking foods in more than one pan, place them on opposite corners of the rack. *Stagger pans* when baking on two racks so that one pan does not shield another unless shielding is intended. (See above photo.)
- To conserve energy, avoid frequent or prolonged door openings. At the end of cooking, turn oven off before removing food.
- Always test for doneness (fingertip, toothpick, sides pulling away from pan). Do not rely on time or brownness as only indicators.
- Use good quality baking pans and the size recommended in the recipe.
- Dull, dark, enameled or glass pans will generally produce a brown, crisp crust. Shiny metal pans produce a light, golden crust.
- Frozen pies in shiny aluminum pans should be baked on a cookie sheet on rack 2 or be removed to a dull or glass pan.

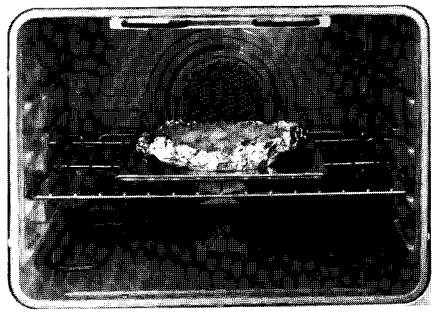
Convection Baking Recommendations

- As a general rule, when using recipes or prepared mixes developed for a radiant bake oven, set the oven temperature 25°F lower than the recipe recommended temperature. Times will be similar to or a few minutes less than recipe recommended times. The chart on page 32 compares times and temperatures of many baked foods. Use this as a reference.
- For better browning, large pans such as cookie sheets, or rectangular baking pans should be placed *lengthwise, front to back,* on the rack. This centers the food in front of the convection fan for better air circulation which gives better overall browning.
- Cookie sheets should be without sides and made of shiny aluminum. The best size to use for cookie sheets is 15½ x 12-inches (overall size, includes handles).

Causes of Cake Failure

Problem	Possible Cause
Cake Falls	Oven not hot enough Insufficient baking Opening oven door during baking Too much or too little leavening, liquid or sugar
Peaks in center or cracks on top	Oven too hot at start of baking or overbaking Pan size too small Too little or too much flour or leavening Overmixing
Flat Cake	Pan too large Overmixing or undermixing Too much or too little liquid Old or too little baking powder
Uneven cakes	Range not level Batter uneven Cake pans too close to oven walls or each other
Sticks to pan	Cake cooled in pan too long Pan not greased and floured
Cracks and falls apart	Removed from pan too soon Too much shortening, leavening or sugar
Excessive shrinkage from sides of pan	Oven too hot or overbaking Overmixing





Baking Chart

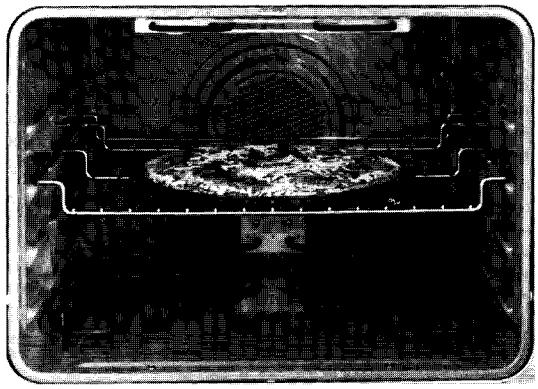
Product and Type	Pan Size	Rack* Position	Convection Temp. (°F) Preheated***	Convection Time**	Radiant Bake Temp. (°F) Preheated	Radiant Bake Time**
CAKE						
Yellow - 2 layers	9"	2, 3o, or 3	325°	25-30	350°	30-35
White - 2 layers	9"	2, 3o, or 3	325°	22-30	350°	25-30
Chocolate - 2 layers	9"	2, 3o, or 3	325°	25-30	350°	30-35
Bundt	tube	2	325°	40-45	350°	40-53
Angel Food	tube	1, 2o, or 2	350°	33-38	375°	33-38
Pound Cake	9" loaf	2	300°	50-65	325°	55-70
Cupcakes		3o	325°	15-20	350°	15-25
Sheet Cake	15x10"	3	325°	17-22	350°	20-25
PIES						
Two Crust						
Fruit, fresh	9"	3o	375°-400°	45-60	400°-425°	45-60
Fruit, frozen	9"	2	375°-400°	40-65	400°-425°	40-65
One Crust						
Custard, fresh	9"	1	325°	40-50	350°	40-50
Cream/Meringue	9"	3o	375°	8-12	400°	8-12
Pie Shell	9"	2	400°-425°	8-12	425°-450°	8-12
COOKIES						
Chocolate Chip		3o, or 3	325°-350°	8-12	350°-375°	8-12
Peanut Butter		3o, or 3	325°-350°	8-12	350°-375°	8-12
Sugar		3o, or 3	325°-350°	8-12	350°-375°	8-12
Brownies	9x9"	3o	325°	30-35	350°	33-38
BREADS, YEAST						
Loaf	loaf	1 or 2o	350°	20-25	375°	20-30
Rolls		3o	375°	10-15	375°-400°	10-20
BREADS, QUICK						
Loaf, Nut, Fruit	loaf	1, 2o, or 2	325°-350°	40-60	350°-375°	50-70
Gingerbread	9x9"	3o	325°	25-30	350°	25-35
Cornbread	8x8"	3o	375°-400°	15-30	400°-450°	15-30
Cornbread Muffins		3o	375°	10-15	400°	10-20
Biscuits		3o or 3	375°-400°	8-12	400°-425°	8-12
Muffins		3o	375°	10-15	400°	15-20

* An "o" after a rack number implies that the offset rack should be used.

** The times given are based on specific brands of mixes or recipes tested. Actual times will depend on the ones you bake.

*** The CONVECT temperature is 25°F lower than recommended on package mix or recipe.

Convection Baking of Frozen Convenience Foods

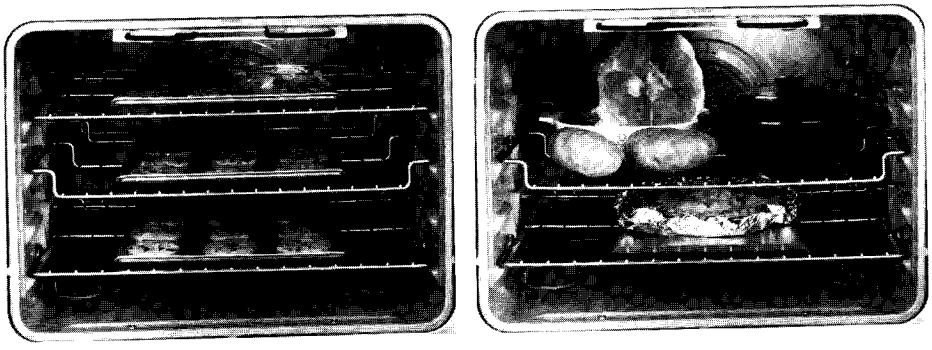


- *Preheating the oven is not necessary.*
- Follow package recommendations for oven temperature, foil covering and use of cookie sheets. Baking times will be similar. See chart below for some exceptions and examples.
- Center foods in the oven. If more than one food item is being baked or if foods are being baked on multiple racks, stagger foods for proper air circulation.
- Most foods are baked on rack position #3o.
- For multiple rack baking, use racks #1, 3o and 4. However, pizzas should be placed on cookie sheets and baked on rack position #2o, 3 and 4.

Here are a few examples of times and temperatures:

FROZEN CONVENIENCE FOODS	RACK POSITION	CONVECTION OVEN NOT PREHEATED		RADIANT BAKE PREHEATED	
		Minutes	Temp. °F	Minutes	Temp. °F
Chicken, fried	3o	35	375°	35-40	375°
Donuts, glazed	3o	7	300°	6-7	300°
Fish, batter fried	3	25	375°	25-30	375°
French fries	3	18	450°	16-20	450°
Macaroni & Cheese (28 oz.)	3o	47-50	375°	45-50	375°
Pot Pies	3o	35-40	400°	35-40	400°
Pizza	3	17-20	400°	15-17	425°
Turkey, slices with gravy (TV dinner) (28 oz.)	3o	55-60	375°	60	375°

Convection Cooking on Multiple Racks



For best results, bake foods on one rack at a time as described in this manual. However, very good results can be obtained when baking quantities of foods on multiple racks. Quantity cooking provides both time and energy savings.

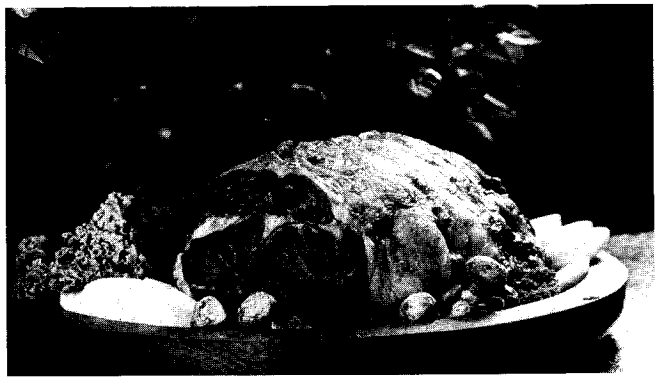
The convection oven is suggested for most multiple rack cooking, especially three rack cooking, because the circulating heated air results in more even browning than radiant. For two rack cooking, the radiant bake oven provides very good baking results especially when pans can be staggered, as with layer cakes and fresh pies.

Many foods can be prepared on three racks at the same time. These are just a few examples: cookies, cupcakes, rolls, biscuits, muffins, pies, frozen convenience foods, pizzas, appetizers, and snack foods.

To obtain the best results in multiple rack cooking, follow these suggestions:

- Use temperature and times in this manual as a guide for best results.
- For two rack baking, rack positions #2o and 4 are best for most baked products but positions #2 and 4 also provide acceptable results.
- For three rack baking use positions #1, 3o and 4. One exception is pizza. (See page 33)
- Since foods on positions #1 and 4 will usually be done before foods on position #3o, additional cooking time will be needed for browning foods on the middle rack. An additional minute is needed for thin foods such as cookies. For foods such as biscuits, rolls, or muffins, allow 1 to 2 more minutes. Frozen pies and pizzas, which should be baked on a cookie sheet, need about 2 to 4 more minutes.
- Stagger small pans, such as layer cake pans, in the oven.
- Frozen pies in shiny aluminum pans should be placed on cookie sheets and baked on rack positions #1, 3o and 4.
- Cookie sheets should be placed *lengthwise, front to back,* in front of the fan for more even browning.
- Oven meals are recommended for energy conservation. Use rack positions #1 and 3o or #2o and 4.

Roasting



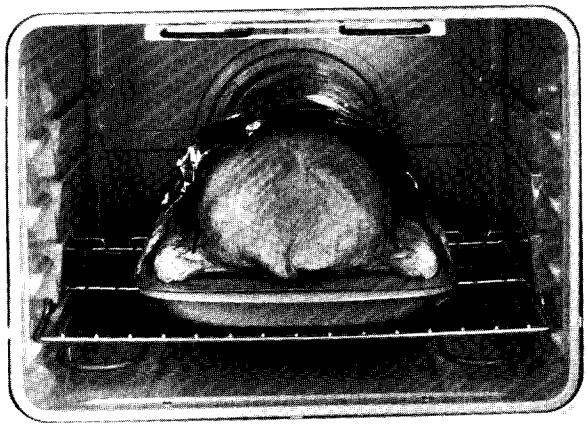
General Roasting Recommendations

- *Preheating is not necessary.*
- For open pan roasting, place meat or poultry on the slotted portion of the two-piece pan included with the oven. Do not add water to the pan. Use open pan roasting for tender cuts of meat. Less tender cuts of meat need to be cooked by moist heat in a covered pan.
- For best results, a meat thermometer is the most accurate guide to degree of doneness. The tip of the thermometer should be located in the thickest part of a roast, not touching fat, bone, or gristle. For turkeys and large poultry products, insert the tip of the thermometer into the thickest part of the inner thigh.
- Place roast fat side up to allow self basting of meat during roasting.
- Since meats continue to cook after being removed from the oven, remove roast from oven when it reaches an internal temperature about 5 degrees below the temperature desired.
- For less loss of juices and easier carving, allow about 15 minutes "standing time" after removing meat from oven.
- For best results in roasting poultry, thaw completely. Due to the structure of poultry, partially thawed poultry will cook unevenly.

Radiant Bake Roasting Recommendations

- If preferred, tender cuts of meat can be roasted in the radiant bake oven by following the general recommendations given above. However, meats will roast more quickly in the convection oven.
- Radiant bake is best for less tender cuts of meat that require a longer, moist heat method of cooking. Follow your recipe for times and temperatures for covered meats.
- Meats cooked in cooking bags, dutch ovens, or covered roasting pans are best cooked in the radiant bake oven.
- Use meat roasting charts in standard cookbooks for recommended times and temperatures for roasting in a radiant bake oven.

Convection Roasting Recommendations



- Tender cuts of meat and poultry can be roasted to a rich golden brown in the convection oven. Follow general recommendations for roasting.
- Refer to convection meat roasting chart for recommended cooking temperature and time. The chart can serve as a guide to help plan meal serving time.
- Minutes per pound will vary according to the size, shape, quality, and initial temperature of meat as well as the electrical voltage in your area. Times are based on refrigerator cold meat.
- A large cut of meat will usually require fewer minutes per pound to roast than a smaller cut of meat.
- Do not use a roasting pan with high sides; use pan provided with oven.
- Do not cover meat. Allow the circulating hot air to surround the meat and seal in the juices.
- Since the breast meat on a large turkey cooks more quickly than the thigh area, place a "foil cap" over the breast area after desired brownness is reached to prevent overbrowning. (See above photo.)
- A stuffed turkey will require an extra 30 to 60 minutes depending on size. Stuffing should reach an internal temperature of 165°F.

Convection Roasting: Frozen to Finish

Meats (except poultry) may be roasted frozen to finish. Follow these guidelines for the most satisfactory results.

- Use temperatures for roasting fresh meats as recommended by most cookbooks. Generally, most meats are roasted at 325°F. For best results do not use temperatures below 300°F.
- Use times for roasting *fresh* meats given in your favorite cookbooks as approximate guides for roasting *frozen* meats. Roasting times will vary due to factors such as coldness of meat, size, quality, or cut. In general, roasting times for frozen to finish in the convection oven will be approximately the same as fresh to finish in a radiant bake oven.
- The guidelines given for roasting fresh meats in the convection oven also apply to roasting frozen meats.
- Insert meat thermometer midway during the cooking process.

Convection Roasting (Thawed Meats Only)

Variety and Cut of Meat	Approximate Weight (pounds)	Convection Oven Temperature (not preheated) °F	Internal Temperature of Meat — End of Roasting Time °F	Approximate Roasting Time (minutes per pound)
BEEF				
Rib Roast (cutside down)	4 to 8	325°	140° (rare)	20-25
			160° (medium)	25-30
Rib Eye Roast	4 to 6	325°	140° (rare)	20-25
			160° (medium)	25-30
Loin Tenderloin Roast	2 to 3	400°	140° (rare)	15-20
Round Eye Round Roast	4 to 5	325°	140° (rare)	20-25
			160° (medium)	25-30
Top Sirloin Roast	3 to 6	325°	140° (rare)	20-25
			160° (medium)	25-30
Round Tip Roast	4 to 6	325°	140° (rare)	20-25
			160° (medium)	25-30
PORK				
Shoulder Blade Roast, Boneless	4 to 6	325°	170°	30-40
Shoulder Blade Roast	4 to 6	325°	170°	25-35
Loin Blade or Sirloin Roast	3 to 4	325°	170°	30-40
Leg (Fresh Ham)	10 to 16	325°	170°	20-30
Ham, Half (Fully cooked)	5 to 7	325°	140°	20-30
Ham, Half (Cook-before-eating)	5 to 7	275°	160°	30-40
Arm Picnic Shoulder	5 to 8	325°	140°	20-25
LAMB				
Shoulder Roast, Boneless	3½ to 5	325°	160° (medium)	30-35
			170° (well)	35-40
Leg, Whole	5 to 7	325°	160° (medium)	25-30
			170° (well)	30-35
Leg, Shank Half	3 to 4	325°	160° (medium)	25-30
			170° (well)	30-35
Leg, Sirloin Half	3 to 4	325°	160° (medium)	30-35
			170° (well)	35-40
VEAL				
Rib Roast	3 to 5	325°	170°	35-40
Shoulder, Boneless	4 to 6	325°	170°	35-40
Leg, Half, Boneless	3 to 5	325°	170°	35-40
POULTRY				
Turkey, unstuffed	8 to 12	325°	180°-185°	15-17
Turkey, unstuffed	12 to 16	325°	180°-185°	13-15
Turkey, unstuffed	16 to 20	325°	180°-185°	11-13
Turkey, unstuffed	20 to 24	325°	180°-185°	9-11
Turkey, Whole, Boneless	4 to 6	350°	170°-175°	25-35
Turkey, Breast	3 to 8	325°	180°	25-35
Chicken, Fryer	2½ to 3½	375°	185°	18-22
Chicken, Roaster	4 to 6	375°	185°	15-20
Capon, unstuffed	5 to 8	375°	180°-185°	15-20
Cornish Game Hen	1 to 1½	375°	180°-185°	35-45
Duck	4 to 6	350°	185°	15-20

Broiling

The broil element provides flexibility for broiling foods.

We recommend you use the grill accessory for most of your broiling. There are some types of foods that do require use of the oven broil element. These include foods such as stuffed lobsters, meringue pies, or other foods which require top browning.

To Broil

1. Place oven rack on the rack position suggested in the chart. Distance from broiling element depends on foods being prepared. Rack position #4o (offset rack in position #4) is usually recommended unless otherwise stated.
2. Turn SELECTOR knob to BROIL setting.
3. Turn TEMPERATURE knob to 550°F.
4. Place food on roasting pan provided with oven. After top broil element is red place food in oven. Preheating takes a few minutes, or until element glows a bright cherry red.
5. *Leave oven door open at broil stop position when broiling.*

Broiling Tips

- Tender cuts of meat or marinated meats are best for broiling. This includes rib and loin cuts of steak, ground beef, ham steaks, lamb chops, poultry pieces or fish. For best results, steaks should be at least 1" thick. Thinner steaks should be pan-broiled.
- Do not cover broiler grid with foil since this prevents fat drippings from draining into bottom of pan.
- Before broiling, remove excess fat from meat and score edges of fat (do not cut into meat) to prevent meat from curling. Salt after cooking.
- To prevent dry surface on fish or lean meats, brush melted butter on top.
- Foods that require turning should be turned only once during broiling. Turn meat with tongs to avoid piercing and loss of juices.
- Cooking times given in the chart are to be used only as a guide.

- The oven has a variable broil feature which means that the broiling temperature can be varied by selecting a lower temperature setting on the TEMPERATURE knob. Using a lower temperature setting will cause the broil element to cycle on and off. This feature can be used for foods that need to cook more slowly or need less radiant heat. If foods are broiling too fast, the control can be set at a lower temperature to reduce the cooking speed rather than moving the broiler pan to a lower rack.

NOTE: A fan should come on during the BROIL cycle. If the fan does not operate, contact your authorized Jenn-Air Service Contractor for repair.

BROILING CHART
(BROIL, 550°F, PREHEATED)

FOODS	Rack Position	Approximate Minutes/Side	
		1st Side	2nd Side
BEEF			
Steak (1")	4o		
Rare		6	4
Medium		8	6
Well		11	8
Hamburgers (¾")	4o		
Rare		5	4
Medium		7	5
Well		9	7
PORK			
Bacon	4o	2	1-2
Chops (½")	4o	6	5
Chops (1")	3	10-11	9-10
Ham Steak	4o	3	2
Sausage Patties	4o	4	3
LAMB			
Chops (1")	4o		
Medium		6	6
Well		8	7
POULTRY			
Breast Halves (Bone-in)	3	9-10	7-10
SEAFOOD			
Fish Fillets, Buttered	4o	7-9	(no turning)
Fish Steaks, Buttered (1")	4o	7-9	(no turning)
MISCELLANEOUS			
Hot Dogs	4o	2	2
Toast	4o	1	1

NOTE: This chart is a suggested guide. The times may vary with food being cooked.

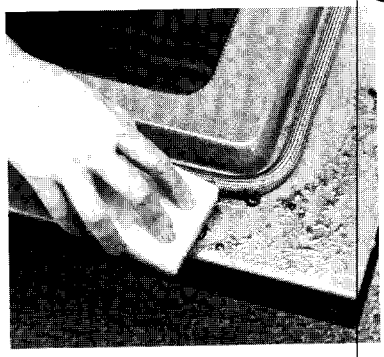
Oven Cleaning

How the Self-Cleaning Process Works

When the oven controls are set to CLEAN, the oven heats to temperatures that are higher than those used for cooking. The high temperatures cause food soil to burn off and substantially disappear. While this occurs, a device in the oven vent helps to consume normal amounts of smoke. The oven is vented through an opening under the air grille on the top of the range.

How to Prepare Oven Before Operating the Self-Cleaning Process

- Remove the broiler pan and grid and any other utensils from the oven. These utensils cannot withstand the high temperatures of the cleaning process.
- The oven racks can be cleaned in the oven. However, the oven racks will discolor, lose shininess, and become difficult to slide in and out if left in the oven during the cleaning process. REMOVE RACKS FROM OVEN IF THIS DISCOLORATION WILL BE OBJECTIONABLE. As a suggestion, do not leave the racks in the oven during each self-cleaning process if they do not need to be cleaned since they will discolor to a dull silver after many cleanings. Moderately soiled racks can be cleaned with a soapy S.O.S. pad or Scotch-Brite scour-pad. Stubborn stains need to be removed in the self-cleaning process. Be sure to read special tips on page 45 if oven racks are cleaned during the self-cleaning process.
- Clean spatters and spills from those areas which will not be cleaned during the self-cleaning process:
  —center front of oven and door near opening in door gasket.
  —porcelain oven door liner (area outside the door gasket).
  —stainless steel oven front frame.
  NOTE: DO NOT CLEAN serial plate located on the oven front.

  To clean these areas, use hot water and detergent, nonabrasive cleansers or soap filled steel wool pads (rub with the brushed grain on the oven front frame to prevent scratching). Rinse thoroughly, being careful not to use an excessive amount of water that would dampen the door gasket. *Soil left in these areas will be more difficult to remove after the self-cleaning process since the high heat will bake on any soil that is present.* DO NOT USE COMMERCIAL OVEN CLEANERS TO CLEAN THESE AREAS.

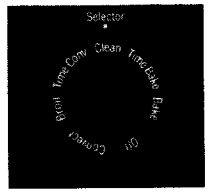
- DO NOT ATTEMPT TO CLEAN, RUB, OR APPLY WATER TO GASKET ON OVEN DOOR. The gasket is essential for a good door seal. Rubbing or cleaning will damage the gasket and may affect the seal.
- Wipe up excess grease and food spillovers which have not baked on the bottom of the oven. Large accumulations of soil can cause heavy smoke or fire in the oven during the cleaning process. For ease of cleaning, the heating element can be lifted slightly.
- Although smoke or fire in the oven is a normal occurrence and there is no safety problem, there will be venting of excessive smoke and odor. Smoke and odor can be removed from the kitchen by turning on the ventilation system.

Auto Clean Feature

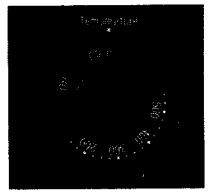
This model features AUTO CLEAN to simplify cleaning an average soiled oven. To use, merely set SELECTOR and TEMPERATURE knobs to CLEAN, LOCK DOOR, and push ENTER button twice. The oven will clean for 2½ hours (plus cool-down time). For a heavily soiled oven or to start cleaning at a later time, refer to section below.

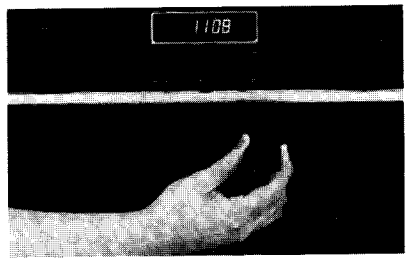
Steps to Follow for Self-Cleaning Process

1. Turn SELECTOR knob to CLEAN.



2. Turn TEMPERATURE knob fully clockwise to CLEAN until it comes to a full stop. *The door cannot be locked if TEMPERATURE knob is not in the CLEAN position.*





3. Close oven door (if opened).

4. To lock door, move DOOR LOCK LEVER to the full right position.

5. Set clock controls to clean oven using one of the following procedures:

To set oven to start cleaning immediately:

An automatic program of 2½ hours is pre-set for an average soiled oven. For a heavily soiled oven, program can be extended up to 4 hours.

a. Push ENTER button to enter start time.

   The indicator words STOP TIME will appear in Display and the time will be 2½ hours later than time of day.

b. **For an average soiled oven:** Push ENTER button to enter stop time. The oven will beep and indicator word AUTO will appear and remain in the Display Window.

   For a heavily soiled oven: Turn SET dial in clockwise direction to desired time (maximum 4 hour clean cycle). Push ENTER button to enter stop time. The oven will beep and the indicator word AUTO will appear and remain in Display Window.

To set oven to start cleaning at a later time:

An automatic program of 2½ hours is pre-set for an average soiled oven. For a heavily soiled oven, program can be extended up to 4 hours.

a. Turn SET dial to desired start time.

b. Push ENTER button to enter START TIME. The indicator words STOP TIME will appear in Display and the time will be 2½ hours later than the start time.

c. **For an average soiled oven:** Push ENTER button to enter stop time. The oven will beep and the word AUTO will blink. When start time is reached, the oven will beep and the word AUTO will remain in Display Window during the cleaning cycle.

   For a heavily soiled oven: Turn set dial in a clockwise direction to desired time (maximum 4 hours cleaning cycle). Push ENTER button to enter stop time. The oven will beep and the word AUTO will blink. When start time is reached, the oven will beep and the word AUTO will remain in Display Window during the cleaning process.

6. The oven CLEAN INDICATOR LIGHT will glow when all steps are completed properly, except when set for a delayed start. The light goes off when stop time is reached.

7. The cleaning process begins immediately unless the self-cleaning process has been set for a delayed start. When the oven temperature reaches 550°F, the LOCK INDICATOR LIGHT will glow and the door cannot be opened until the temperature drops below 550°F. DO NOT TRY TO UNLOCK THE DOOR WHILE LOCK INDICATOR LIGHT IS ON. The normal cleaning process takes the time selected on the clock plus about 45 minutes for the oven to cool down before the LOCK INDICATOR LIGHT goes out and the door can be opened.

8. At end of time set, oven will stop automatically and not beep.

9. After the LOCK INDICATOR LIGHT goes out, move the DOOR LOCK LEVER to the left. The oven door can now be opened.

10. Turn the SELECTOR AND TEMPERATURE knobs from CLEAN to OFF *after the door is unlocked.*

IMPORTANT: IF THE TEMPERATURE KNOB IS TURNED TO OFF BEFORE THE DOOR IS UNLOCKED, *THE DOOR WILL NOT OPEN.* Forcing the lock will damage the lock mechanism. Return TEMPERATURE knob to CLEAN, unlock the door, then turn TEMPERATURE knob OFF.

NOTE: A fan comes on whenever the SELECTOR knob is set on CLEAN; therefore, the fan will continue to operate at the end of the cleaning process until the SELECTOR knob is turned OFF. The fan will also start as soon as the controls are set for a delayed start of the self-cleaning process.

To check START TIME before cleaning begins: Hold in START TIME button until the words START TIME appear in the Display Window. The start time will be displayed briefly, then Display will return to time of day.

To change START TIME before cleaning begins:

1. Hold in START TIME button until the words START TIME appear in the Display Window.

2. Turn SET dial to time desired.

3. Push ENTER button to enter new start time.

The indicator words STOP TIME and a new stop time will appear in Display Window. The new stop time will be 2½ hours later than the new start time.

For a heavily soiled oven, the stop time will need to be changed by turning the SET dial.

4. Push ENTER button to enter new stop time.

To check STOP TIME: Hold in STOP TIME button until the words STOP TIME appear in the Display Window. The stop time will be displayed briefly, then Display will return to on-going program.

To change STOP TIME before cleaning begins:

1. Hold in STOP TIME buton until words STOP TIME appear in the Display Window.

2. Turn SET dial to desired STOP TIME.

3. Push ENTER button to enter new stop time.

NOTE: If more than 7 seconds elapse between holding in START TIME button or STOP TIME button and turning the SET dial, the display window will automatically return to on-going program.

NOTE: If more than 1 minute elapses between turning SET dial to a new time and entering new START TIME *and* STOP TIME, the entire program will be cancelled and display will return to time of day clock.

To stop cleaning process before lock indicator light comes on:

1. Move the DOOR LOCK LEVER to the left.
2. Turn SELECTOR and TEMPERATURE knobs from CLEAN to OFF.
3. Push CANCEL button twice.

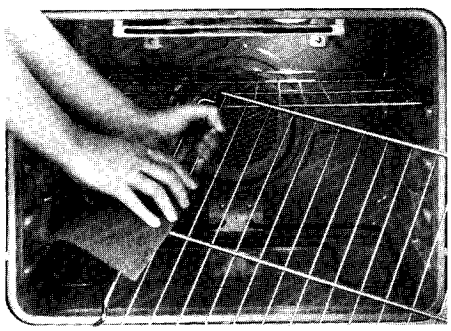
To stop cleaning process after lock indicator light comes on:

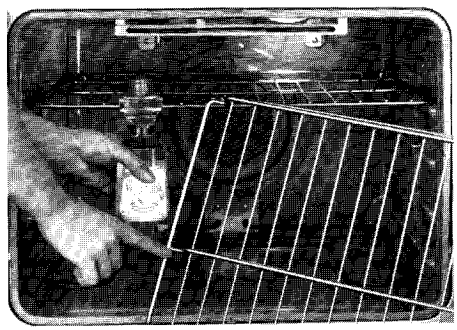
1. Push CANCEL button twice.
2. Leave the TEMPERATURE and SELECTOR knobs in the CLEAN position.
3. Allow oven to cool until the LOCK INDICATOR LIGHT goes out. This may take up to 45 minutes, depending on how long the oven has been on.
4. After LOCK INDICATOR LIGHT goes off, move the DOOR LOCK LEVER to the left.
5. Turn SELECTOR and TEMPERATURE knobs from CLEAN to OFF.

NOTE: When SELECTOR knob is turned to CLEAN, a fan comes on. If this fan is not operating, the oven will go through the self-cleaning process at a reduced oven temperature and the oven will not clean effectively. If the fan does not operate, contact your Jenn-Air Authorized Service Contractor for service.

More Information on the Self-Cleaning Process

- A slight odor may be detected, and if an oven is heavily soiled, some smoke may be visible. Some smoke and odor during the cleaning process is a normal occurrence. Since the oven vent is located under the air grille, vapors, moisture, etc. may be seen coming from this area. If the odor is strong or objectionable, turn on the ventilation system to exhaust odors outdoors.
- During the cleaning process, do not be alarmed if an occasional flame is visible through the oven window. This is caused by excessive food soil that was not removed before the oven was set to clean.
- SINCE THE DOOR AND WINDOW OF THE OVEN AND OVEN VENT WILL GET WARM DURING THE SELF-CLEANING PROCESS, AVOID CONTACT.
- Some types of soil may disintegrate but leave a light film or heavier deposit of ash. The amount of ash depends on the amount of soil which was in the oven. After oven has cooled, this ash may be removed with a damp sponge. If other dark deposits remain after wiping with a sponge, the time set for the length of cleaning was not enough. Increase the cleaning time for future cleanings or clean more frequently. The normal cleaning time is 2½ hours. A maximum of 4 hours may be selected if necessary.





- If racks have been left in oven during the cleaning process, they should be treated as follows. After the cleaning process is completed and the oven has cooled, buff the underside of rack edges with Scotch-Brite scour-pad or rub *lightly* the underside of rack edges with a coating of vegetable oil. Use a light application of oil so it does not soil the oven. As a suggestion, use fingertips to apply oil. This will make the cleaned racks slide more easily.
- To remove occasional spillovers between cleanings, use a soap-filled scouring pad or mild cleanser; rinse well.
- It is better to clean the oven regularly rather than wait until there is a heavy build-up of soil in the oven.
- During the cleaning process, the kitchen should be well ventilated to help eliminate normal odors associated with cleaning.
- *Any attempt to force the self-clean DOOR LOCK LEVER to lock or unlock without electric power applied to the door or with the TEMPERATURE knob in any position other than CLEAN may result in damage to the door locking mechanism.*
- DO NOT USE COMMERCIAL OVEN CLEANERS IN OR AROUND THE SELF-CLEANING OVEN AREA.
- DO NOT USE ALUMINUM FOIL OR OTHER LINERS IN THE OVEN.

Other Hints on Caring for Your Range

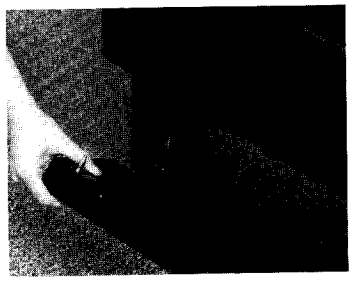
How To Remove Range For Cleaning Or Servicing

When necessary, follow these procedures to remove appliance for cleaning or servicing:

1. Shut-off gas supply to appliance.
2. Disconnect electrical supply to appliance.
3. Disconnect gas supply tubing to appliance.
4. Remove screws that secure appliance to cabinet or floor. Remove appliance from cabinet.
5. Reverse procedures to reinstall.
6. Test all joints for gas leaks with soap and water solution.
   NEVER USE A MATCH OR OTHER FLAME TO LOCATE A GAS LEAK.

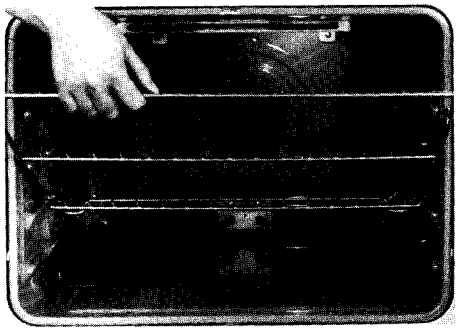
Access Door

The access door is easily removed to clean under the range if necessary. To remove door, pull door down and lift off pivot points. To replace door, slide door over pivot points; lift up and insert prongs into holes in the range.



To avoid the possibility of accidentally disconnecting any part of the ventilation system, do not use the area behind the access door for storage.

Oven Racks



To remove, pull forward to the "stop" position; lift up on the front of the rack and pull out.

Oven Thermostat Knob Adjustment

The oven thermostat knob can be adjusted if the oven temperature is too low or too high and the length of time to cook ALL foods is too long or too short. Do NOT adjust the thermostat knob if only one or two items are not baking properly.

To adjust the thermostat knob:

Turn the oven thermostat knob to OFF. Remove the knob and *turn it to the underneath side.* Hold it so that the triangle is at the top. (See Fig. 1) Loosen the two screws slightly. Holding the skirt in place, *move the top screw by rotating the knob one notch,* as noted by one click, in direction necessary. If notch indentation is not apparent, tighten screws until clicking is heard. There are five notches in each direction. *One notch equals approximately 10°F.*

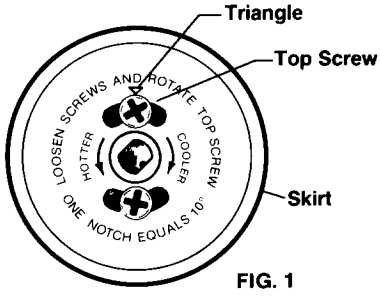


FIG. 1

EXAMPLE: If the oven temperature is too cool and ALL foods are requiring a longer time period to cook, the *knob should be rotated to move the top screw toward the word "HOTTER". (See Fig. 2)*

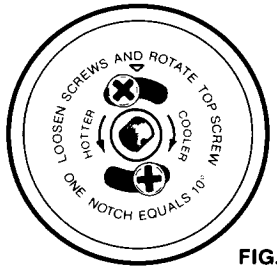


FIG. 2

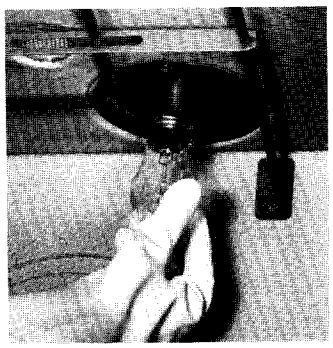
Tighten the screws while tightly holding knob to skirt. To replace knob, match flat part of knob opening with spring on the shaft, returning to OFF position.

IMPORTANT: The oven thermostat knob should be adjusted one notch and then the oven should be tested. (We recommend baking 2 — 9" yellow layer cakes using a purchased box mix.) If the oven temperature is still too low or too high, repeat the procedure described above.

If the knob is rotated too far or in the wrong direction, rotate the knob in the opposite direction until the center of the screw is directly under the triangle, which is the starting point. Initiate the procedure again until the desired temperature is reached.

Oven Light Bulb

Before replacing bulb, *disconnect power to oven at the main fuse or circuit breaker panel and* at the electric receptacle. Be sure that the entire oven cavity including the light bulb is cool before attempting to remove.



To replace light bulb:

1. Carefully remove the glass light lens and lens retainer by removing the two screws in the light lens retainer using a phillips screwdriver. Note: The light lens is separate from the light lens retainer. The two pieces will drop down into your hands at the same time. **Do NOT remove the remaining two screws.**
2. To obtain firm grasp on bulb, wear protective rubber gloves. Remove by turning bulb to the left. *Do not touch a hot oven light bulb with a damp cloth as bulb will break.* **Note:** If the bulb does break and you wish to remove it, be certain power supply is disconnected and wear protective gloves. You may contact your authorized Jenn-Air Service Contractor for service.
3. Replace bulb with a *40 watt oven-rated appliance bulb.* Bulb with brass base is recommended to prevent fusing of bulb into socket.
4. Place light lens inside of light lens retainer. Holding the light lens and lens retainer in place, insert the two screws into the light lens retainer and tighten.

Ducting Information

Jenn-Air's ventilation system is designed to capture both cooking fumes and smoke from any place on the grill surface. If the system does not, these are some ducting installation situations to check:

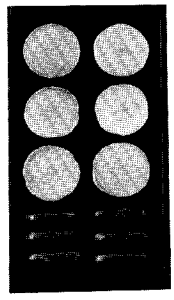
- 6" diameter round or 3¼" x 10" rectangular ducting should be used for duct lengths 10'-60'. 5" diameter round ducting must be used if the duct length is 10' or less.
- No more than three 90° elbows should be used. Distance between elbows should be at least 18".
- Recommended Jenn-Air wall cap should be used. Make sure damper moves freely when ventilation system is operating.
- There should be a minimum clearance of 6" for cooktop installed near a side wall.

If there is not an obvious improper installation, there may be a concealed problem such as a pinched joint, obstruction in the pipe, etc. Installation is the responsibility of the installer and questions should be addressed first by the installer. The installer should very carefully check the ducting installation instructions.

Accessories

Griddle — Model AG302

Self-draining griddle makes many favorite foods easier to fix. Family-sized surface lets you cook several pancakes, hamburgers, or grilled sandwiches at the same time.

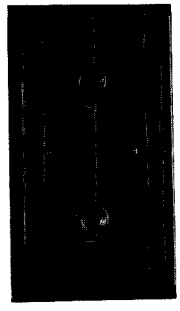


Wok — Model AG340

Ideal for stir-frying, steaming, braising, and stewing. Wok has nonstick finish, wood handles, cover, steaming rack, rice paddles, cooking tips, and a special wok cradle.

Surface Burner Module — Model AG200

Includes surface burner assembly, aeration tray, and two black surface burner grates.



Note: Only these accessories are approved for use with your gas grill-range. DO NOT USE Jenn-Air electric grill-range accessories on your gas grill-range.

Before You Call for Service

Check the following list to be sure a service call is really necessary. A quick reference of this manual, as well as reviewing additional information on items to check, may prevent an unneeded service call.

If nothing on the range operates:

- check for a blown circuit fuse or a tripped main circuit breaker.
- check if range is properly connected to electric circuit in house.

If ventilation fan does not operate but everything else on the range does:

- check behind lower access door if power cord to blower assembly has been disconnected.

If grill or surface burner fails to light:

- check to be sure unit is properly connected to power supply.
- check for a blown circuit fuse or a tripped main circuit breaker.
- check to be sure burner ports or ignition ports are not clogged.
- check to be sure regulator is set for the correct fuel.
- check to be sure inlet pressure is adequate.
- clean igniter (see p. 22).

If the flame is uneven:

- burner ports may be clogged.
- flame setting may need to be adjusted (see pp. 10-11).

If grill or surface burner flame lifts off the ports:

- shutter on the mixer tube needs to be closed until flames settle on the burn ports (see p. 10).

If grill or surface burner flame is yellow in color:

- shutter on the mixer tube needs to be opened until yellow disappears (see p. 10).

If ventilation system is not capturing smoke efficiently:

- check on cross ventilation in room or make up air.
- excessive amount of smoke is being created; check instructions for grilling, trimming meats (see p. 18).
- outside wall cap may be trapped shut.
- range may be improperly installed; check ducting information (see p. 48).
- air filter may be improperly installed (see p. 13).

If oven does not heat:

- the SELECTOR and/or TEMPERATURE knobs may be set incorrectly.
- clock controls may be set for delayed start of oven.

If the oven light does not work:

- the light bulb is loose or defective.
- oven light does not work during self-cleaning process.

If oven will not go through self-cleaning process:

- controls may be improperly set.
- door may not be locked.
- check the clock controlled settings and the current time of day on the clock.

If oven did not clean properly:

- oven may need longer cleaning time.
- excessive spills were not removed prior to self-cleaning process.
- one or several controls may have been turned from CLEAN to another position after self-cleaning process started.

If oven door will not unlock:

- oven may not have cooled to safe temperature after self-cleaning process.
- TEMPERATURE knob may have been switched from CLEAN position.
- electric current coming into the oven may be off.

If foods do not broil properly:

- the SELECTOR and/or TEMPERATURE knobs may not be set properly.
- check rack position.
- voltage into house may be low.

If baked food is burned or too brown on top:

- the SELECTOR knob may be in the BROIL position.
- food may be positioned incorrectly in oven.
- oven not preheated properly.

If foods bake unevenly:

- the range may be installed improperly.
- check the oven rack with a level.
- stagger pans; do not allow pans to touch each other or oven wall.
- check instructions for suggested placement of pans on oven rack.

If oven baking results are less than expected:

- the pans being used may not be of the size or material recommended for best results.
- there may not be sufficient room around sides of the pans for proper air circulation in the oven.
- check instructions for preheating, rack position and oven temperature.
- oven vent may have been blocked or covered.

If baking results differ from previous oven:

- oven thermostat calibration may differ between old and new ovens. Follow recipe and use and care directions before calling for service since the calibration on the previous oven may have drifted to a too high or too low setting.

If You Need Service

- call the dealer from whom your appliance was purchased or the authorized Jenn-Air Service Contractor listed in the Yellow Pages.
- your Jenn-Air Service Contractor can provide better and faster service if you can accurately describe problems and give model and serial number of the appliance. Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY for further information of owner's responsibilities for warranty service.

NOTE: Complete service and parts literature are available from any authorized Jenn-Air Parts Distributor.

All specifications subject to change by manufacturer without notice.